



Pannonian Fish Soup with Paprika

⌚ 45—55 Min ♡ ♡ ♡

Preparation

- 1 First fillet the fish if necessary. Then dice into bite-sized pieces and add some salt. Then allow to chill in the fridge.
- 2 Now peel and finely chop the onion. Sauté in a pan of oil until transparent, stir in the Kotányi Paprika Powder and Kotányi Garlic Granules and use the white wine to deglaze.
- 3 Pour over one and a half liters of cool water and allow to simmer for 10 minutes.
- 4 Meanwhile core and finely dice the peppers. Cut up the tomatoes as well. Add the peppers and tomatoes to the soup and bring back to a boil. Now allow to simmer for another 25 minutes.
- 5 Mix the cornstarch with a little water and stir into the soup.
- 6 Now add the pieces of fish. Bring to a boil and reduce to a bare simmer for around 15 minutes until the fish is cooked.
- 7 Season with salt and pepper to taste. Serve with a dollop of cream and scoop it up with crusty bread.

Ingredients 4 Portions

♦ = Kotányi Produkte

500 g	Fish fillet of your choice (catfish, zander, carp)
1.5 l	Vegetable stock
120 ml	White wine
4 pcs.	Tomatoes, large
2 pcs.	Bell pepper, red
1 pcs.	Onion, white
4 tbsp.	Sour cream
1 tbsp.	Cornstarch
4 tbsp.	Rapeseed oil
2 tbsp.	♦ Paprika Special Sweet
1 tsp.	♦ Garlic Granules
1 pinch	♦ Sea Salt, Coarse
1 pinch	♦ Pepper Black, Whole

